AEG
perfekt in form und funktion

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# FOR PERFECT RESULTS

Thank you for choosing this AEG product. We have created it to give you impeccable performance for many years, with innovative technologies that help make life simpler – features you might not find on ordinary appliances. Please spend a few minutes reading to get the very best from it.

**Visit our website for:**

Get usage advice, brochures, trouble shooter, service information:
**www.aeg.com**

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**www.aeg.com/productregistration**

Buy Accessories, Consumables and Original spare parts for your appliance:
**www.aeg.com/shop**

# CUSTOMER CARE AND SERVICE

We recommend the use of original spare parts.
When contacting Service, ensure that you have the following data available.
The information can be found on the rating plate. Model, PNC, Serial Number.

Warning / Caution-Safety information

General information and tips

Environmental information

Subject to change without notice.

# 1. SAFETY INFORMATION

Before the installation and use of the appliance, carefully read the supplied instructions. The manufacturer is not responsible if an incorrect installation and use causes injuries and damages. Always keep the instructions with the appliance for future reference.

## 1.1 Children and vulnerable people safety

⚠ **WARNING!**
Risk of suffocation, injury or permanent disability.

- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they are supervised by an adult or a person who is responsible for their safety.
- Do not let children play with the appliance.
- Keep all packaging away from children.
- Keep children and pets away from the appliance when it operates or when it cools down. Accessible parts are hot.
- If the appliance has a child safety device, we recommend that you activate it.
- Cleaning and user maintenance shall not be made by children without supervision.

## 1.2 General Safety

- The appliance and its accessible parts become hot during use. Do not touch the heating elements.
- Do not operate the appliance by means of an external timer or separate remote-control system.
- Unattended cooking on a hob with fat or oil can be dangerous and may result in fire.

- Never try to extinguish a fire with water, but switch off the appliance and then cover flame e.g. with a lid or a fire blanket.
- Do not store items on the cooking surfaces.
- Do not use a steam cleaner to clean the appliance.
- Metallic objects such as knives, forks, spoons and lids should not be placed on the hob surface since they can get hot.
- Do not use harsh abrasive cleaners or sharp metal scrapers to clean the glass door since they can scratch the surface, which may result in shattering of the glass.
- To remove the shelf supports first pull the front of the shelf support and then the rear end away from the side walls. Install the shelf supports in the opposite sequence.
- If the glass ceramic surface is cracked, switch off the appliance to avoid the possibility of electric shock.

# 2. ⚠ SAFETY INSTRUCTIONS

## 2.1 Installation

⚠ **WARNING!**
Only a qualified person must install this appliance.

- Remove all the packaging.
- Do not install or use a damaged appliance.
- Obey the installation instruction supplied with the appliance.
- Always be careful when you move the appliance because it is heavy. Always wear safety gloves.
- Do not pull the appliance by the handle.
- Keep the minimum distance from the other appliances and units.
- Make sure that the appliance is installed below and adjacent safe structures.
- The sides of the appliance must stay adjacent to appliances or to units with the same height.
- Do not install the appliance on a platform.
- Do not install the appliance adjacent to a door or under a window. This prevents hot cookware to fall from the appliance when the door or the window is opened.

⚠ **WARNING!**
Make sure to install a stabilizing means in order to prevent tipping of the appliance. Refer to Installation chapter.

## Electrical connection

**WARNING!**
Risk of fire and electrical shock.

- All electrical connections should be made by a qualified electrician.
- The appliance must be earthed.
- Make sure that the electrical information on the rating plate agrees with the power supply. If not, contact an electrician.
- Always use a correctly installed shockproof socket.
- Do not use multi-plug adapters and extension cables.
- Make sure not to cause damage to the mains plug and to the mains cable. Contact the Service or an electrician to change a damaged mains cable.
- Do not let mains cables to come in touch with the appliance door, specially when the door is hot.
- The shock protection of live and insulated parts must be fastened in such a way that it cannot be removed without tools.
- Connect the mains plug to the mains socket only at the end of the installation. Make sure that there is access to the mains plug after the installation.
- If the mains socket is loose, do not connect the mains plug.
- Do not pull the mains cable to disconnect the appliance. Always pull the mains plug.
- Use only correct isolation devices: line protecting cut-outs, fuses (screw type fuses removed from the holder), earth leakage trips and contactors.
- The electrical installation must have an isolation device which lets you disconnect the appliance from the mains at all poles. The isolation device must have a contact opening width of minimum 3 mm.

## 2.2 Use

**WARNING!**
Risk of injury, burns or electric shock.

- Use this appliance in a household environment.
- Do not change the specification of this appliance.
- Make sure that the ventilation openings are not blocked.
- Do not let the appliance stay unattended during operation.
- Deactivate the appliance after each use.
- Internally the appliance becomes hot when in operation. Do not touch the heating elements that are in the appliance. Always use oven gloves to remove or put in accessories or ovenware.
- Be careful, when you open the appliance door while the appliance is in operation. Hot air can release.
- Do not operate the appliance with wet hands or when it has contact with water.
- Do not apply pressure on the open door.
- Do not use an external timer or a separate remote-control system to operate the appliance.
- Always keep the appliance door closed when the appliance is in operation.
- Do not put cutlery or saucepan lids on the cooking zones. They become hot.
- Set the cooking zone to “off” after use.
- Do not use the appliance as a work surface or as a storage surface.
- If the surface of the appliance is cracked, disconnect immediately the appliance from the power supply. This to prevent an electrical shock.

**WARNING!**
Risk of fire or explosion.

- Fats and oil when heated can release flammable vapours. Keep flames or heated objects away from fats and oils when you cook with them.
- The vapours that very hot oil releases can cause spontaneous combustion.
- Used oil, that can contain food remnants, can cause fire at a lower temperature than oil used for the first time.

- Do not put flammable products or items that are wet with flammable products in, near or on the appliance.
- Do not let sparks or open flames to come in contact with the appliance when you open the door.
- Open the appliance door carefully. The use of ingredients with alcohol can cause a mixture of alcohol and air.
- Do not try to extinguish a fire with water. Disconnect the appliance and cover the flame with a lid or a fire blanket.

**WARNING!**
Risk of damage to the appliance.

- To prevent damage or discoloration to the enamel:
  - Do not put ovenware or other objects in the appliance directly on the bottom.
  - Do not put aluminium foil directly on the bottom of the appliance.
  - do not put water directly into the hot appliance.
  - do not keep moist dishes and food in the appliance after you finish the cooking.
  - be careful when you remove or install the accessories.
- Discoloration of the enamel has no effect on the performance of the appliance. It is not a defect in the sense of the warranty law.
- Use a deep pan for moist cakes. Fruit juices cause stains that can be permanent.
- Do not keep hot cookware on the control panel.
- Do not let cookware to boil dry.
- Be careful not to let objects or cookware fall on the appliance. The surface can be damaged.
- Do not activate the cooking zones with empty cookware or without cookware.
- Do not put aluminium foil on the appliance.
- Cookware made of cast iron, aluminium or with a damaged bottom can cause scratches on the glass ceramic. Always lift these objects up when you have to move them on the cooking surface.

## 2.3 Care and Cleaning

**WARNING!**
Risk of injury, fire or damage to the appliance.

- Before maintenance, deactivate the appliance and disconnect the mains plug from the mains socket.
- Make sure the appliance is cold. There is the risk that the glass panels can break.
- Replace immediately the door glass panels when they are damaged. Contact the Service.
- Be careful when you remove the door from the appliance. The door is heavy!
- Clean regularly the appliance to prevent the deterioration of the surface material.
- Remaining fat or food in the appliance can cause fire.
- Clean the appliance with a moist soft cloth. Only use neutral detergents. Do not use abrasive products, abrasive cleaning pads, solvents or metal objects.
- If you use an oven spray, obey the safety instructions on the packaging.
- Do not clean the catalytic enamel (if applicable) with any kind of detergent.

## 2.4 Internal light

- The type of light bulb or halogen lamp used for this appliance, is only for household appliances. Do not use it for house lighting.

**WARNING!**
Risk of electrical shock.

- Before replacing the lamp, disconnect the appliance from the power supply.
- Only use lamps with the same specifications.

## 2.5 Disposal

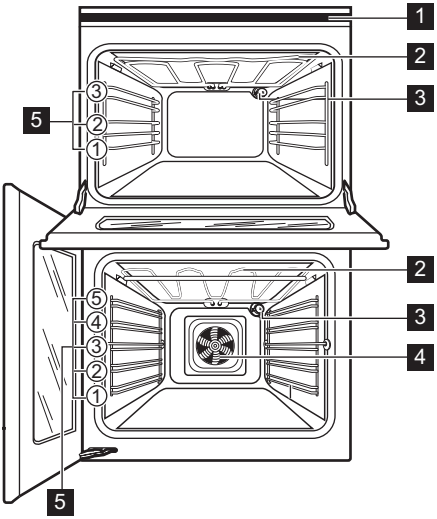
**WARNING!**
Risk of injury or suffocation.

- Disconnect the appliance from the mains supply.
- Cut off the mains cable and discard it.

- Remove the door catch to prevent children and pets to get closed in the appliance.

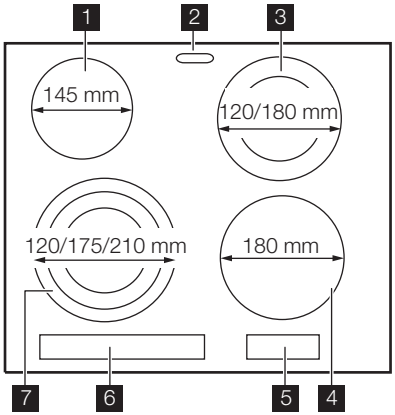
# 3. PRODUCT DESCRIPTION

## 3.1 General overview




1 Hob
2 Grill
3 Oven lamp
4 Fan and heating element
5 Shelf positions

## 3.2 Cooking surface layout




1 Cooking zone 1200 W
2 Steam outlet
3 Cooking zone 700/1700 W
4 Cooking zone 1800 W
5 Oven control panel
6 Hob control panel
7 Cooking zone 800/1600/2300 W

## 3.3 Accessories

- **Oven shelf**

  For cookware, cake tins, roasts.

- **Deep roasting pan**

To bake and roast or as a pan to collect fat.

To put in the deep roasting pan.

- **Roasting pan grid**

# 4. BEFORE FIRST USE

**WARNING!**
Refer to the Safety chapters.

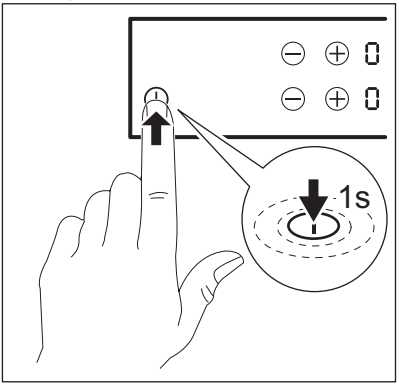
## 4.1 Initial Cleaning

- Remove all accessories and removable shelf supports (if applicable).
- Clean the appliance before first use.

Refer to the chapter "Care and cleaning".

## 4.2 Sensor field

Touch and hold for minimum 1 second the sensor field on the control panel to operate the appliance.




## 4.3 Setting the time

You must set the time before you operate the oven.

When you connect the appliance to the electrical supply or after a power cut, the indicator for the Time function flashes.

Press the **+** or **-** button to set the correct time.
After approximately five seconds, the flashing stops and the display shows the time of day you set.

**You can only change the time if :**

- The child safety device is not on.
- None of the clock functions Duration or End is set.
- No oven function is set.

## 4.4 Preheating

Preheat the empty appliance to burn off the remaining grease.

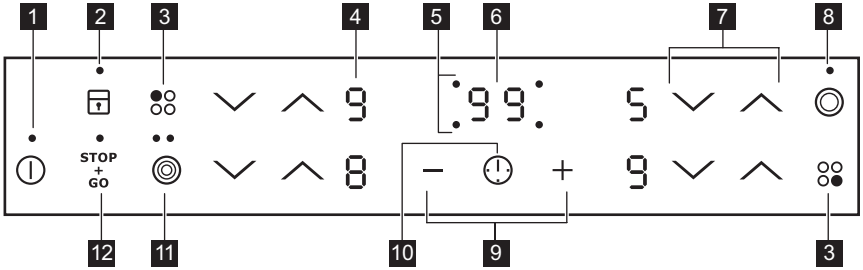
1. Set the function and the maximum temperature.
2. Let the appliance operate for one hour.
3. Set the function and the maximum temperature.
4. Let the appliance operate for ten minutes.
5. Set the function and the maximum temperature.
6. Let the appliance operate for ten minutes.

Accessories can become hotter than usually. The appliance can emit an odour and smoke. This is normal. Make sure that the airflow is sufficient.

# 5. HOB - DAILY USE

**WARNING!**
Refer to the Safety chapters.

## 5.1 Control panel layout




**Use the sensor fields to operate the appliance. The indicators and display show which function operates.**

| | Sensor field | Function |
|---|---|---|
| 1 | ⏻ | To activate and deactivate the hob. |
| 2 | 🔒 | To lock / unlock the control panel. |
| 3 | A cooking zone indicator. | To indicate which cooking zone operates. |
| 4 | A heat setting display. | To show the heat setting. |
| 5 | Timer indicator of cooking zones. | To show for which zone you set the time. |
| 6 | The timer display. | To show the time in minutes. |
| 7 | ∧ / ∨ | To increase or decrease the heat setting. |
| 8 | ◎ | To activate or deactivate the outer ring. |
| 9 | + / − | To increase or decrease the time. |
| 10 | ⏲ | To select the cooking zone. |
| 11 | ◎ | To activate or deactivate the outer rings. |
| 12 | STOP + GO | To activate and deactivate the STOP +GO function. |

## 5.2 Heat setting display

| | Display | Description |
|---|---|---|
| | | The cooking zone is deactivated. |

| Display | Description |
|---|---|
| 1 - 9 | The cooking zone operates. |
| u | The STOP+GO function operates. |
| A | The Automatic Heat Up function operates. |
| E | There is a malfunction. |
| H | A cooking zone is still hot (residual heat). |
| L | The Lock / The Child Safety Device operates. |
| - | The Automatic Switch Off operates. |

## 5.3 Activating and deactivating the hob

Touch ⏻ for 2 seconds to activate the hob. Touch ⏻ for 1 second to deactivate the hob.

## 5.4 Activating and deactivating the outer rings

You can align the heating surface with the dimension of the cookware.
To activate the outer ring, touch the sensor field ◎ or ◯ . The indicator comes on. For more outer rings touch the same sensor field again. The next indicator comes on.
To deactivate the outer ring, do the same steps again. The indicator goes out.

## 5.5 Heat setting

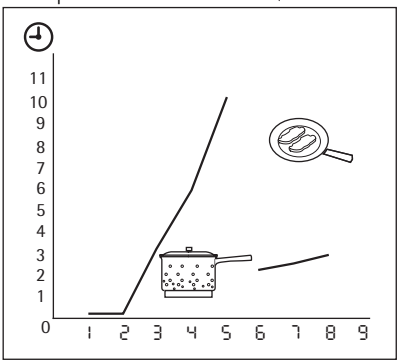
Touch ∧ to increase the heat setting.
Touch ∨ to decrease the heat setting.
The display shows the heat setting.
Touch ∧ and ∨ at the same time to deactivate the cooking zone.

## 5.6 Automatic Heat Up

You can get a necessary heat setting in a shorter time if you activate the Automatic Heat Up function. This function sets the highest heat setting for some time (see the graphic), and then decreases to the necessary heat setting.
To start the Automatic Heat Up function:

1. Touch ∨ . 9 comes on in the display.
2. Touch ∧ again and again until A comes on in the display.
3. Immediately touch ∨ again and again until the necessary heat setting comes on. After 3 seconds A comes on in the display.

To stop the function touch ∨ .




## 5.7 Power management

Operating both ovens and the four hob zones at the same time can activate the power management system, which will deactivate one or more of the hob heating zones. This is a power regulation within the appliance to prevent a circuit overload

## 5.8 Timer

Use it to set an automatic switch-off time for a cooking zone.

1. Set the cooking zone. Touch ⏲ again and again until the indicator for the necessary cooking zone comes on.

You must set the cooking zone before you activate the timer.

2. Set the heat setting for the cooking zone. You can also set it after you activate the timer.
3. To activate the timer or change the set time, touch **+** or **-** on the hob control panel. The maximum time you can set is 99 minutes.

   The indicator of the cooking zone flashes slowly. The timer starts to count down.
4. To see the remaining time, touch ⏲ again and again until the indicator for the necessary cooking zone flashes quickly. The display shows the remaining time.

   When the set time ends, **00** flashes and an acoustic signal sounds. The cooking zone deactivates.
5. Touch ⏲ to stop the signal.

To deactivate the timer before the set time is completed, set the cooking zone with ⏲ and touch **-**. The remaining time counts down to **00**. The indicator of the cooking zone goes out.

You can use the timer as a Minute Minder when the cooking zones do not operate. To do this, set the cooking zone and activate the timer but do not set the heat setting.

## 5.9 Stop and Go

The Stop and Go STOP+GO function sets all cooking zones that operate to the lowest heat setting ( ⏑ ).
This function does not deactivate the timer function.

- To activate this function, touch STOP+GO . The display shows the symbol ⏑ .
- To deactivate this function, touch STOP+GO . The display shows the heat setting that you set before.

When the Stop and Go function operates, you cannot change the heat settings.

## 5.10 Lock

When the cooking zones operate, you can lock the control panel but not ⏻ . It prevents an accidental change of the heat setting.
This function does not deactivate the timer function.

1. Set the heat setting.
2. To activate this function, touch 🔒 . The display shows the symbol L for 4 seconds.
3. To deactivate this function, touch 🔒 . The display shows the heat setting that you set before.

When you deactivate the appliance, the function is deactivated.

When you activate the appliance, the display shows **SAFE** .

The lock function locks or unlocks the oven interface at the same time.

## 5.11 Residual heat indicator

The residual heat indicator comes on when a cooking zone is hot.

**WARNING!**
There is a risk of burns from residual heat.

## 5.12 Child safety device

This function prevents an accidental operation of the hob.

**Activating the child safety device**

1. Touch ⏻ to activate the hob. Do not set the heat settings.
2. Touch 🔒 for 4 seconds. The display shows the symbol L . The child safety device operates.
3. Touch ⏻ to deactivate the hob.

**Deactivating the child safety device**

1. Touch ⏻ to activate the hob. Do not set the heat settings.
2. Touch 🔒 for 4 seconds. The display shows the symbol 0 .
3. Touch ⏻ to deactivate the hob.

**Overriding the child safety device for one cooking session**

1. Touch ⏻ to activate the hob. The display shows the symbol L .

2. Touch for 4 seconds.
3. Set the heat settings in less than 10 seconds. You can operate the hob.
4. When you deactivate the hob, the child safety device operates again.

The child safety device function locks the hob and oven at this same time.

## 5.13 Automatic switch-off

The hob deactivates automatically if:

- All cooking zones are deactivated 0 .
- You do not set the heat setting after you activate the hob.
- You spill something or put something on the hob control panel for more than 10 seconds (a pan, a cloth, etc.). An acoustic signal sounds and the hob deactivates. Remove the object or clean the control panel.
- You do not deactivate a cooking zone or change the heat setting. After some time (see the table), the display shows the symbol - and the hob deactivates.

| Heat setting | Switch-off time |
|---|---|
| 1 - 2 | 6.0 h |
| 3 - 4 | 5.0 h |
| 5 | 4.0 h |
| 6 - 9 | 1.5 h |

# 6. HOB - HELPFUL HINTS AND TIPS

**WARNING!**
Refer to the Safety chapters.

## 6.1 Cookware

- The bottom of the cookware must be as thick and flat as possible.
- Cookware made of enamelled steel and with aluminium or copper bottoms can cause the colour to change on the glass-ceramic surface.

## 6.2 Energy saving

- If it is possible, always put the lids on the cookware.
- Put cookware on a cooking zone before you start it.
- Deactivate the cooking zones before the end of the cooking time to use residual heat.
- The bottom of pans and cooking zones must have the same dimension.

## 6.3 The Examples of cooking applications

The data in the table is for guidance only.

| Heat setting | Use to: | Time | Hints |
|---|---|---|---|
| ⏑ 1 | Keep warm the food you cooked | as required | Put a lid on a cookware |
| 1-2 | Hollandaise sauce, melt: butter, chocolate, gelatine | 5-25 min | Mix from time to time |
| 1-2 | Solidify: fluffy omelettes, baked eggs | 10-40 min | Cook with a lid on |

| Heat setting | Use to: | Time | Hints |
|---|---|---|---|
| 2-3 | Simmer rice and milkbased dishes, heating up ready-cooked meals | 25-50 min | Add the minimum twice as much liquid as rice, mix milk dishes part procedure through |
| 3-4 | Steam vegetables, fish, meat | 20-45 min | Add some tablespoons of liquid |
| 4-5 | Steam potatoes | 20-60 min | Use max. ¼ l water for 750 g of potatoes |
| 4-5 | Cook larger quantities of food, stews and soups | 60-150 min | Up to 3 l liquid plus ingredients |
| 6-7 | Gentle fry: escalope, veal cordon bleu, cutlets, rissoles, sausages, liver, roux, eggs, pancakes, doughnuts | as necessary | Turn halfway through |
| 7-8 | Heavy fry, hash browns, loin steaks, steaks | 5-15 min | Turn halfway through |
| 9 | Boil large quantities of water, cook pasta, sear meat (goulash, pot roast), deep-fry chips | | |

# 7. HOB - CARE AND CLEANING

**WARNING!**
Refer to the Safety chapters.

Clean the appliance after each use.
Always use cookware with clean bottom.

Scratches or dark stains on the glass-ceramic cause no effect on how the appliance operates.

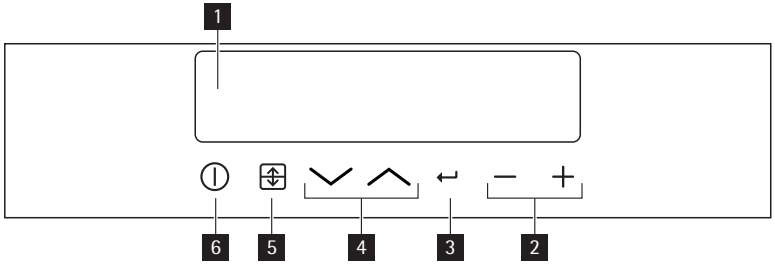
**To remove the dirt:**

1. – **Remove immediately:** melted plastic, plastic foil and food with sugar. If not, the dirt can cause damage to the appliance. Use a special scraper for the glass. Put the scraper on the glass surface at an acute angle and move the blade across the surface.
   – **Remove after the appliance is sufficiently cool:** limescale rings, water rings, fat stains and shiny metallic discolorations. Use a special cleaning agent for glass-ceramic or stainless steel.
2. Clean the appliance with a moist cloth and some detergent.
3. At the end, **rub the appliance dry with a clean cloth.**

# 8. OVEN - DAILY USE

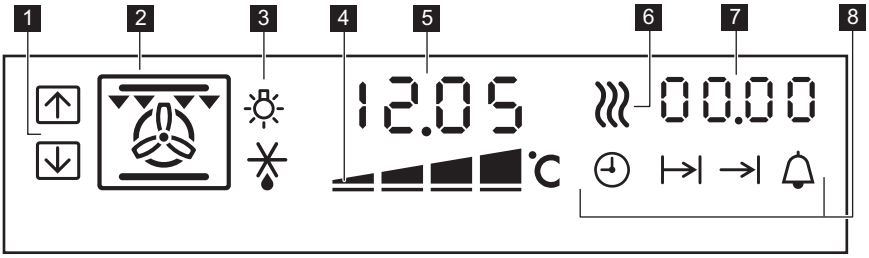
**WARNING!**
Refer to the Safety chapters.

## 8.1 Control panel




| Number | Button | Function | Description |
|---|---|---|---|
| 1 | – | Display | To show the current settings of the oven. |
| 2 | −+ | Setting buttons | To set the temperature and time. |
| 3 | ↵ | Selection/ Clock function | To move between the oven functions and clock functions. |
| 4 | ∨∧ | Down,Up | To set an oven function or programme. |
| 5 | ⇕ | Oven selection | To switch between top and main oven. |
| 6 | ⏻ | On/Off | To activate or deactivate the oven. |

## 8.2 Indicators of display




| Number | Name | Description |
|---|---|---|
| 1 | Top/Main oven indicator | Shows which oven operates. |
| 2 | Oven function indicator | Shows the function. |
| 3 | Lamp/Defrost indicator | Shows the Lamp/Defrost function is active. |

| Number | Name | Description |
|---|---|---|
| 4 | Heat indicator | Shows the heat setting. |
| 5 | Temperature/Clock indicator | Shows the temperature and the time in minutes. |
| 6 | Keep warm indicator | Shows that keep warm function is active. |
| 7 | Cooking time/End time/Period of operation | Shows the time setting for clock functions. |
| 8 | Clock function indicator | To set the clock function and minute minder. |

## 8.3 Activating and deactivating the oven

Press the on/off button ⏻ to activate or deactivate the oven.

## 8.4 Top oven functions

| Oven function | | Application |
|---|---|---|
| | Conventional | To bake and roast on one oven level. The top and bottom heating elements operate at the same time. |
| | Browning | To roast larger joints of meat or poultry on one level. Also to gratinate and brown. |
| | Base Heat | To bake cakes with crispy or crusty bottom. Only the bottom heating element operates. |
| | Dual Grill | To grill flat food items in large quantities. To make toast. The full grill element operates. |
| | Light | To activate the oven lamp without a cooking function. |

## 8.5 Main oven functions

| Oven function | | Application |
|---|---|---|
| | Hot Air | To roast or roast and bake food with the same cooking temperature, on more than one shelf, without flavour transference. Set the oven temperature 20-40 °C lower than for Conventional. |
| | Conventional | To bake and roast on one oven level. The top and bottom heating elements operate at the same time. |

| Oven function | | Application |
|---|---|---|
| | Pizza Setting | To make pizza, quiche or pie. Set the oven temperature 20-40 °C lower than for Conventional. |
| | Low temperature cooking | To prepare lean and tender roasted food. |
| | Rotitherm | To cook large pieces of meat. The grill element and the oven fan operate one after the other and circulate hot air around the food. |
| | Dual Grill | To grill flat food items in large quantities. To make toast. The full grill element operates. |
| | Keep Warm | To keep the food warm. |
| | Drying | To dry sliced fruit (e.g. apples, plums, peaches) and vegetables (e.g. tomatoes, zucchini, mushrooms). |
| | Defrost | To thaw frozen food. |
| | Light | To activate the oven lamp without a cooking function. |

## 8.6 Selecting an oven

1. To activate the appliance, press the On/Off ⏻ button.
2. Press the ⇳ button again and again to select the top or main oven.

## 8.7 Setting the oven function

Use ∨ to set the oven function.
The display shows the recommended temperature.
If you do not change the this temperature in less than approximately 5 seconds, the appliance starts to heat.

When the appliance operates at the set temperature, an acoustic signal sounds.

You can change the oven function while the oven operates.

## 8.8 Changing the oven temperature

Use + or — to set the temperature.

## 8.9 Deactivating an oven function

Press the oven function selection button ∨ or ∧ again and again until no oven function shows in the display.

## 8.10 Heat- up indicator

When you activate an oven function, the bars on the display come on one by one. The bars show that the oven temperature increases.

## 8.11 Residual heat indicator

When you deactivate the oven, the bars on the display show the residual heat.

## 8.12 Cooling fan

When the appliance operates, the cooling fan activates automatically to keep the surfaces of the appliance cool. If you deactivate the appliance, the cooling fan continues to operate until the temperature in the appliance cools down.

## 8.13 The child safety device

Refer to "Hob - daily use" chapter and "The child safety device" section.

## 8.14 Automatic switch-off

For safety reasons the appliance deactivates after some time:

| Oven temperature | Switch-off time |
|---|---|
| 30 °C - 120 °C | 12.5 h. |
| 120 °C - 200 °C | 8.5 h. |
| 200 °C - 250 °C | 5.5 h. |
| 250 °C - maximum °C | 3.0 h. |

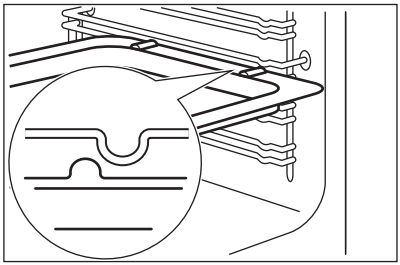
After an automatic switch-off, deactivate the oven fully. Then you can activate it again.

The automatic switch-off works with all oven functions, except Duration and End.

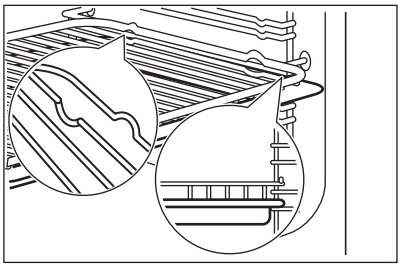
- If an oven function operates.
- If you do not change the oven temperature.

The last temperature you set flashes in the temperature display.

## 8.15 Installing the oven accessories



The deep roasting pan and the oven shelf have side edges. These edges and the shape of the guide-bars are a special device to prevent the cookware from slipping.



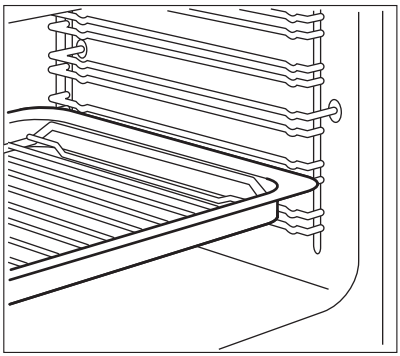
**Installing the oven shelf and the deep roasting pan together**

Put the oven shelf on the deep roasting pan. Push the deep roasting pan between the guide-bars of one of the oven levels.

## 8.16 Grilling set

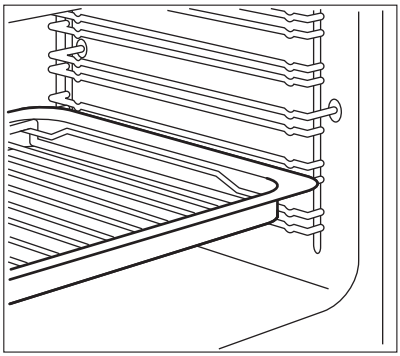
The grilling set includes the roasting pan grid and the deep roasting pan.

You can use the roasting pan grid in two positions: turned up or down.



**To roast larger pieces of meat or poultry on one level:**

1. Put the roasting pan grid in the deep roasting pan. The supports of the roasting pan grid must point up.
2. Put the deep roasting pan in the appliance and on the necessary shelf level.



**To grill flat dishes in large quantities and to toast:**

1. Put the roasting pan grid in the deep roasting pan. The supports of the roasting pan grid must point down.
2. Put the deep roasting pan in the appliance and on the necessary shelf level.

# 9. OVEN - CLOCK FUNCTIONS

| Clock function | | Application |
|---|---|---|
| | Time of day | Shows the time. To set, change or check the time. |
| | Minute minder | To set a countdown time.<br>A signal sounds, after the time period is completed. |
| \|→\| | Duration | To set how long the oven has to be in operation. |
| →\| | End | To set the switch-off time for an oven function. |

Duration \|→\| and End →\| can be used at the same time, if the oven is to be switched on and off automatically later. In this case first set Duration \|→\|, then End →\|.

## 9.1 Setting the clock functions

1. Activate the appliance.
2. Use ↵ again and again until the display shows the necessary clock function and the related symbol, for example Minute Minder .
3. Use + or — to set the necessary time.

   When the time is completed, an acoustic signal sounds for 2 minutes, and “00.00” and the related function indicator flash. The appliance deactivates.

4. Press a button to stop the acoustic signal.

With Minute Minder , you must activate the oven to set the clock function.

With Duration and End , the oven deactivates automatically. You must set the oven function and the temperature first before you can set the clock function.

## 9.2 Heat+Hold

The Heat+Hold function keeps prepared food warm for 30 minutes after the cooking is completed.

**Activating Heat+Hold**

1. Set the time with the clock functions Duration and/or End .
2. Use Selection again and again until the display shows the symbol Keep warm .
3. Press + and the display shows "00:30".
4. When the set oven function is completed, a signal sounds and Heat +Hold starts. The set oven function operates at 80°C for 30 minutes. The oven then deactivates automatically.

The temperature for the set oven function must be above 80°C.

# 10. OVEN - HELPFUL HINTS AND TIPS

**WARNING!**
Refer to the Safety chapters.

The temperature and baking times in the tables are guidelines only. They depend on the recipes, quality and quantity of the ingredients used.

**CAUTION!**
Use a deep baking tray for very moist cakes. Fruit juices can cause permanent stains on the enamel.

## 10.1 Top oven

The top oven is the smaller of the two ovens. It has 3 shelf levels. Use is to cook smaller quantities of food. It gives especially good results when used to cook fruitcakes, sweets and savoury flants or quiche.

## 10.2 Main oven

The main oven is particularly suitable for cooking larger quantities of food.

## 10.3 Baking

**General instructions**

- Your new oven may bake or roast differently to the appliance you had before. Adapt your usual settings (temperature, cooking times) and shelf levels to the values in the tables.
- With longer baking times, the oven can be switched off about 10 minutes before the end of baking time, to use the residual heat.
- Use deep roasting pan in middle or top shelf level of top oven.
- To brown pastry dishes on the bottom, cook on metal plate or put on a baking tray.

**When you use frozen food, the trays in the oven can twist during baking. When the trays get cold again, the distortion will be gone.**

**How to use the Baking Tables**

- We recommend to use the lower temperature the first time.
- If you cannot find the settings for a special recipe, look for the one that is almost the same.
- Baking time can be extended by 10-15 minutes, if you bake cakes on more than one level.

- Cakes and pastries at different heights do not always brown equally at first. If this occurs, do not change the temperature setting. The differences equalize during the baking procedure.

**Tips on baking**

| Baking results | Possible cause | Remedy |
|---|---|---|
| The cake is not browned sufficiently below | Incorrect oven level | Put the cake on a lower oven level |
| The cake sinks (becomes soggy, lumpy, streaky) | Oven temperature too high | Use a lower setting |
| The cake sinks (becomes soggy, lumpy, streaky) | Baking time is too short | Set a longer baking time **Do not set higher temperatures to decrease baking times** |
| The cake sinks (becomes soggy, lumpy, streaky) | Too much liquid in the mixture | Use less liquid. Look at the mixing times, specially when you use mixing machines |
| Cake is too dry | Oven temperature too low | Set a higher oven temperature |
| Cake is too dry | Baking time too long | Set a shorter baking time |
| Cake does not brown equally | Oven temperature too high and baking time too short | Set a lower oven temperature and a longer baking time |
| Cake does not brown equally | No equal mixture | Put the mixture equally on the baking tray |
| Cake does not cook in the baking time set | Temperature too low | Use a slightly higher oven temperature setting |

## 10.4 Top oven

## 10.5 Conventional Baking

| Food | Shelf Position | Temperature [°C] | Approx Cook Time (mins) |
|---|---|---|---|
| Biscuits | 2 | 170 - 190 | 10 - 20 |
| Bread | 2 | 200 - 220 | 30 - 35 |
| Bread rolls/buns | 2 | 200 - 220 | 10 -15 |
| Cakes: Small & Queen | 2 | 160 - 180 | 18 - 25 |
| Cakes: Sponges | 2 | 160 - 175 | 20 - 30 |
| Cakes: Victoria Samdwich | 2 | 160 -170 | 18 - 25 |
| Cakes: Madeira | 2 | 140 - 150 | 75 - 90 |

| Food | Shelf Position | Temperature [°C] | Approx Cook Time (mins) |
|---|---|---|---|
| Cakes: Rich Fruit | 2 | 140 - 150 | 120 - 150 |
| Cakes: Gingerbread | 2 | 140 - 150 | 80 - 90 |
| Cakes: Meringues | 2 | 90 - 100 | 150 - 180 |
| Cakes: Flapjack | 2 | 160 - 170 | 25 -30 |
| Cakes: Shortbread | 2 | 130 - 150 | 45 - 60 |
| Cakes: Apple Pie | 2 | 170 - 180 | 50 - 60 |
| Casseroles: Beef/ Lamb | 2 | 160 -170 | 150 - 180 |
| Casseroles: Chicken | 2 | 160 - 180 | 80 - 90 |
| Convenience Foods | 2 | Follow manufacturer`s instructions | |
| Fish | 2 | 170 - 190 | 20 - 30 |
| Fish Pie (Potato Topped) | 2 | 190 - 200 | 20 - 30 |
| Fruit Pies, Crumbles | 2 | 190 - 200 | 30 - 50 |
| Milk Puddings | 2 | 150 - 170 | 90 -120 |
| Pasta Lasagne etc. | 2 | 170 - 180 | 40 -50 |
| Pastry: Choux | 2 | 180 - 190 | 30 - 40 |
| Pastry: Eclairs, Profiteroles | 2 | 180 - 190 | 30 - 40 |
| Pastry: Flaky/Puff Pies | 2 | 210 - 220 | 30 - 40 |
| Shortcrusts: Mince Pies | 2 | 190 - 200 | 15 - 20 |
| Shortcrusts: Meat Pies | 2 | 190 - 210 | 25 - 35 |
| Shortcrusts: Quiche, Tarts, Flans | 2 | 180 - 200 | 25 - 50 |
| Scones | 3 | 220 - 230 | 8 - 12 |
| Shepard`s Pie | 2 | 190 - 200 | 30 - 40 |
| Souffles | 2 | 170 - 180 | 20 - 30 |
| Vegetables: Baked Jacket Potatos | 2 | 180 - 190 | 60 - 90 |

| Food | Shelf Position | Temperature [°C] | Approx Cook Time (mins) |
|---|---|---|---|
| Vegetables: Roast Potatos | 2 | 180 - 190 | 60 - 90 |
| Yorkshire Pudding Large | 2 | 220 - 210 | 25 - 40 |
| Yorkshire Pudding Individual | 2 | 210 - 220 | 15 - 25 |
| Roasting Meat, Poultry | 2 | See roasting chart | |

## 10.6 Main oven

## 10.7 Conventional Baking

| Food | Shelf Position | Temperature [°C] | Approx Cook Time (mins) |
|---|---|---|---|
| Biscuits | 3 | 180 - 190 | 10 - 20 |
| Bread | 3 | 200 - 220 | 30 - 35 |
| Cakes: Small & Queen | 3 | 160 -180 | 18 - 25 |
| Cakes: Sponges | 3 | 170 - 180 | 20 - 25 |
| Cakes: Madeira | 3 | 150 - 160 | 60 - 80 |
| Cakes: Rich Fruit | 2 | 140 - 150 | 120 - 150 |
| Cakes: Christmas | 2 | 140 - 150 | 180 - 270 |
| Cakes: Apple Pie | 2 | 170 - 180 | 50 - 60 |
| - Shortbread | 3 | 140 - 160 | 45 - 60 |
| Fish | 3 | 170 - 190 | 30 - 40 |
| Fruit Pies, Crumbles | 3 | 180 - 200 | 30 - 50 |
| Milk Puddings | 3 | 150 - 170 | 60 - 90 |
| Pastry: Choux | 3 | 180 - 190 | 30 - 40 |
| Pastry: Shortcrust | 3 | 190 - 200 | 25 - 35 |
| Pastry: Flaky | 3 | 190 - 210 | 30 -40 |
| Pastry: Puff | 3 | Follow manufacturer`s instructions. Reduce the temperature for Fan oven by 20°C | |
| Plate Tarts | 3 | 190 - 200 | 25 - 45 |
| Quiches/Flans | 3 | 200 - 210 | 25 - 45 |
| Scones | 3 | 220 - 230 | 8 - 12 |

| Food | Shelf Position | Temperature [°C] | Approx Cook Time (mins) |
|---|---|---|---|
| Roasting: Meat, Poultry | 3 | 170 - 190 | see Roastinh Chart |

## 10.8 Hot air Baking

Shelf Positions are not critical but ensure that oven shelves are evenly spaced when more than one is used (e.g. shelf positions 1 and 3)

| Food | Shelf Position | Temperature [°C] | Approx Cook Time (mins) |
|---|---|---|---|
| Biscuits | 1 – 3 | 180 - 190 | 10 - 20 |
| Bread | 2 | 190 - 210 | 30 - 35 |
| Cakes: Small & Queen | 1 – 3 | 150 - 170 | 18 - 25 |
| Cakes: Sponges | 3 | 160 - 170 | 20 - 25 |
| Cakes: Madeira | 3 | 140 - 160 | 60 - 80 |
| Cakes: Rich Fruit | 3 | 130 - 140 | 120 - 150 |
| Cakes: Christmas | 3 | 130 - 140 | 180 - 270 |
| Cakes: Apple Pie | 3 | 160 - 170 | 50 - 60 |
| - Shortbread | 1 – 3 | 130 - 150 | 45 - 60 |
| Fish | 3 | 160 - 180 | 30 - 40 |
| Fruit Pies, Crumbles | 3 | 170 - 180 | 30 - 50 |
| Milk Puddings | 3 | 140 - 160 | 60 - 90 |
| Pastry: Choux | 3 | 180 - 190 | 30 - 40 |
| Pastry: Shortcrust | 3 | 180 - 190 | 25 - 35 |
| Pastry: Flaky | 3 | 180 - 190 | 30 -40 |
| Pastry: Puff | 3 | Follow manufacturer`s instructions. Reduce the temperature for Fan oven by 20°C | |
| Plate Tarts | 3 | 180 - 190 | 25 - 45 |
| Quiches/Flans | 3 | 170 - 180 | 25 - 45 |
| Scones | 1 – 3 | 210 - 230 | 8 - 12 |
| Roasting: Meat, Poultry | 2 | 160 - 180 | see Roastinh Chart |

## 10.9 Pizza Setting

| Food | Shelf Position | Temperature | Approx. Cook Time (min) |
|---|---|---|---|
| Apple Pie | 2 | 160 - 180 | 50 - 60 |
| Plate Tart | 2 | 180 - 200 | 25 - 50 |
| Pizza, frozen | 3 | Follow manufacturer`s instructions | |
| Pizza, home made | 2 | 200 - 230 | 15 - 25 |
| Quiches/Tarts | 2 | 180 - 200 | 30 - 50 |

## 10.10 Roasting

**Roasting dishes**

- Use heat-resistant ovenware to roast (please read the instructions of the manufacturer).
- Large roasting joints can be roasted directly in the deep roasting pan or on the oven shelf above the deep roasting pan. (If present)
- Roast lean meats in a roasting tin with a lid. This well keep the meat more succulent.
- All types of meat, that can be browned or have crackling, can be roasted in the roasting tin without the lid.
- Use the deep roasting pan in the middle or the top shelf level of the top oven.

## 10.11 Hot Air or Conventional Cooking (if available)

**Roasting**

| Meat | Temperature [°C] | Cooking Time |
|---|---|---|
| Beef/Beef boned | 170 - 190 | 20-35 minutes per 0.5 kb (1 lb) and 20-30 minutes over |
| Mutton/Lamb | 170 - 190 | 20-35 minutes per 0.5 kb (1 lb) and 25-35 minutes over |
| Pork/Veal/Ham | 170 - 190 | 30-40 minutes per 0.5 kb (1 lb) and 30-40 minutes over |
| Chicken | 180 - 200 | 20-25 minutes per 0.5 kb (1 lb) and 20 minutes over |
| Turkey/Goose | 170 - 190 | 15-20 minutes per 0.5 kg (1 lb) up to 3.5 kg (7 lb) then 10 minutes per 0.5 kg (1 lb) over 3.5 kg (7 lb) |
| Duck | 180 - 200 | 25-35 minutes per 0.5 kb (1 lb) and 25-30 minutes over |
| Pheasant | 170 -190 | 35-40 minutes per 0.5 kb (1 lb) and 35-40 minutes over |
| Rabbit | 170 - 190 | 20 minutes per 0.5 kb (1 lb) and 20minutes over |

## 10.12 Grilling

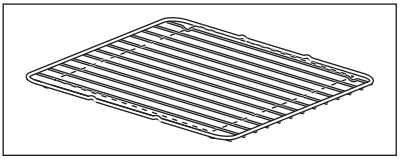
Always grill with the oven door closed

**Always use the grilling function with maximum temperature setting**

Always pre-heat the empty oven with the grill functions for 5 minutes.

- Set the shelf in the shelf level as recommended in the grilling table.
- Always set the pan to collect the fat into the first shelf level.
- Grill only flat pieces of meat or fish.
- Use the deep roasting pan in the middle or the top shelf level of the top oven.

The grilling area is set in centre of the shelf.



## 10.13 Top oven

## 10.14 Dual Circuit Grill

**Shelf Position**
Adjust shelf position and grilling set to suit different thicknesses of food.

| Food | Grill Time (min) |
|---|---|
| Bacon Rashers | 5 - 6 |
| Beefburgers | 10 - 20 |
| Chicken Joints | 20 - 40 |
| Chops - Lamb | 15 - 25 |
| Chops - Pork | 20 - 25 |
| Fish - Whole/Trout/Makarel | 10 - 12 |
| Fillets - Plaice/Cod | 4 - 6 |
| Kebabs | 12 -18 |
| Kidneys - Lamb/Pig | 6 - 10 |
| Sausages | 20 - 30 |
| Steaks: Rare | 4 - 6 |
| Steaks: Medium | 6 - 8 |
| Steaks: Well Done | 12 - 15 |
| Toasted Sandwiches | 3 - 4 |

## 10.15 Main oven

## 10.16 Rotitherm

**Roasting**

| Food | Shelf Position | Quantity [kg] | Temperature [°C] | Time (min) |
|---|---|---|---|---|
| Beef: Pot roast | 3 | | 180 - 230 | 150 - 180 |
| Beef: Topside beef or filler - rare | 3 | per cm of thickness | 190 - 200 | 5 - 6 |

| Food | Shelf Position | Quantity [kg] | Temperature [°C] | Time (min) |
|---|---|---|---|---|
| Beef: Topside beef or filler - medium | 3 | per cm of thickness | 180 - 190 | 6 - 8 |
| Beef: Topside beef or filler - well done | 3 | per cm of thickness | 170 - 180 | 8 - 10 |
| Pork: Shoulder, neck, ham | 2 | 1-1.5 | 160 - 180 | 90 - 120 |
| Pork: Pork chop | 2 | 1-1.5 | 160 - 180 | 60 - 90 |
| Pork: Meatloaf | 2 | 0.75-1 | 160 -170 | 45 - 60 |
| Pork: Knuckle of pork (precooked) | 2 | 0.75-1 | 150 -170 | 90 - 120 |
| Veal: Roast veal | 2 | 1 | 160 - 180 | 90 - 120 |
| Veal: Knuckle of veal | 2 | 1.5-2 | 160 -180 | 120 - 150 |
| Lamb: Roast lamb, leg of lamb | 2 | 1-1.5 | 150 -170 | 75 - 120 |
| Lamb: Saddle of lamb | 2 | 1-1.5 | 160 -180 | 60 - 90 |
| Poultry | 2 | 1-1.5 | 190 - 210 | 45 - 75 |
| Half Chicken | 2 | 0.5-1 | 190 - 210 | 35 - 50 |
| Duck | 1 | 1.5-2 | 180 - 200 | 75 - 105 |
| Goose | 1 | 3.5-5 | 160 - 180 | 135 - 210 |
| Turkey | 1 | 2.5-3.5 | 160 - 180 | 105 - 150 |
| Turkey | 1 | 4-6 | 140 - 160 | 150 - 240 |

## 10.17 Defrosting

- Put the food out of the packaging and set it on a plate on the oven shelf.
- Do not cover with a plate or bowl. This can extend the time to defrost very much.
- Put the oven shelf in the first shelf level from the bottom.

| Type of food | Shelf | Time in minutes | Final defrosting mins | Comments |
|---|---|---|---|---|
| Chicken, 1000 g | 2 | 120-140 | 20-30 | Place the chicken on an upturned saucer on a larger plate. Turn half way through. |

| Type of food | Shelf | Time in minutes | Final defrosting mins | Comments |
|---|---|---|---|---|
| Meat, 1000g | 2 | 100-140 | 20-30 | Turn half way through. |
| Meat, 500g | 2 | 90-120 | 20-30 | Turn half way through. |
| Trout, 150g | 2 | 25-35 | 10-15 | - |
| Strawberries, 300g | 2 | 30-40 | 10-20 | - |
| Butter, 250g | 2 | 30-40 | 10-15 | - |
| Cream, 2 x 2dl | 2 | 80-100 | 10-15 | Cream can be whipped even if it is still slightly frozen. |
| Cake, 1400g | 2 | 60 | 60 | - |

# 11. OVEN - CARE AND CLEANING

**WARNING!**
Refer to the Safety chapters.

- Clean the front of the appliance with a soft cloth with warm water and cleaning agent.
- To clean metal surfaces, use a usual cleaning agent
- Clean the oven interior after each use. Then you can remove dirt more easily and it does not burn on.
- Clean stubborn dirt with a special oven cleaner.
- Clean all oven accessories after each use and let them dry. Use a soft cloth with warm water and a cleaning agent.
- If you have nonstick accessories, do not clean them using aggressive agents, sharp-edged objects or a dishwasher. It can destroy the nonstick coating.

**Stainless steel or aluminium appliances**
Clean the oven door with a wet sponge only. Dry it with a soft cloth.
Do not use steel wool, acids or abrasive materials as they can damage the oven surface. Clean the oven control panel with the same precautions.

## 11.1 Catalytic walls and roof

The walls and the roof with catalytic coating are self-cleaning. They absorb fat which collects on walls while the oven operates.

**To support this self-cleaning process, heat the oven without any food regularly:**

- Turn the oven light on.
- Remove accessories from the oven.
- Select an oven function.
- Set the oven temperature to 250 °C and let the oven operate for 1 hour.
- Clean the oven cavity with a soft and damp sponge.

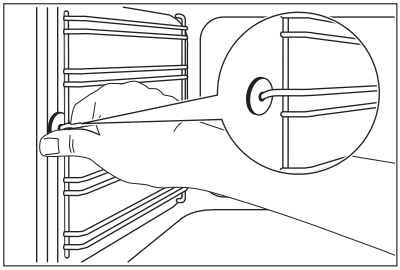
**WARNING!**
Do not attempt to clean the catalytic surface with oven sprays, abrasive cleaners, soap or other cleaning agents. This will damage the catalytic surface.

Discolouration of the catalytic surface has no effect on the catalytic properties.

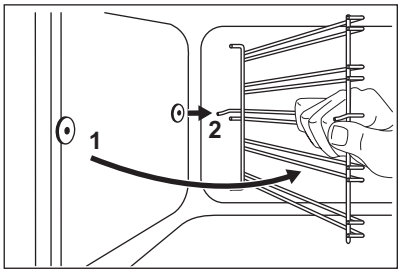
## 11.2 Shelf supports

You can remove the shelf supports to clean the side walls.

## Removing the shelf supports



1. Pull the front of the shelf support away from the side wall.




2. Pull the rear end of the shelf support away from the side wall and remove it.

## Installing the shelf supports

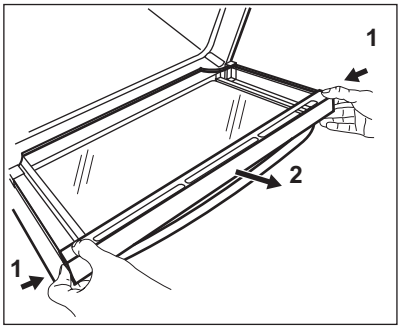
Install the shelf supports in the opposite sequence.

**Valid with telescopic runners:**
The retaining pins on the telescopic shelf runners must point to the front!

**CAUTION!**
Make sure that the longer fixing wire is in the front. The ends of the two wires must point to the rear. Incorrect installation can cause damage to the enamel.

## 11.3 Cleaning the top oven glass panels

The door glass on your product can be different in type and shape from what you see in diagrams. The number of glasses can be different.




**Removing the glass:**

1. Open the door.
2. Push the door trim at both sides to release the clips. Refer to the picture.
3. Pull the door trim to the front to remove it.
4. Remove the glass panels.

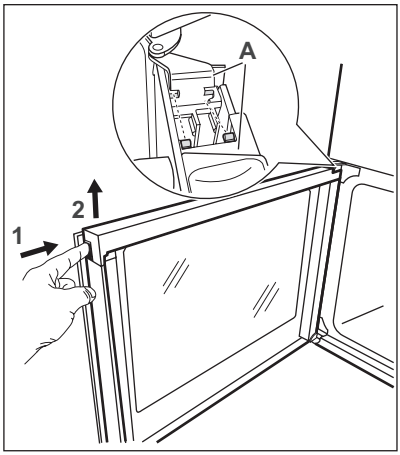
To install panels, do the above steps in the opposite sequence.

## 11.4 Main oven

## 11.5 Cleaning the door glass panels

The door glass on your product can be different in type and shape from the example you see in the diagram. The number of glasses can also be different.

### Removing the glass:




1. Push the door trim at one side to remove it. Refer to the diagram.
2. Pull up the trim.
3. Remove the glass panels.

To replace the glass panels, do the above steps in the opposite sequence. Before you lower the trim, attach the A trim part to the door. Refer to the diagram.

## 11.6 Oven lamp

**WARNING!**
Be careful when you change the oven lamp. There is a risk of electrical shock.

**Before you change the oven lamp:**

- Deactivate the oven.
- Remove the fuses in the fuse box or deactivate the circuit breaker.

Put a cloth on the bottom of the oven to prevent damage to the oven light and glass cover.

**Replacing the oven lamp**

1. You can find the lamp glass cover at the back of the cavity.

   Turn the lamp glass cover counterclockwise to remove it.
2. Clean the glass cover.
3. Replace the oven lamp with an applicable 300 °C heat-resistant oven lamp.

   Use the same oven lamp type.
4. Install the glass cover.

# 12. WHAT TO DO IF…

**WARNING!**
Refer to the Safety chapters.

| Problem | Possible cause | Remedy |
|---|---|---|
| The appliance does not operate | The fuse in the fuse box is released | Control the fuse. If the fuse is released more than one time, refer to a qualified electrician. |
| The appliance does not operate | The power plug is not correctly put in | Put in the power plug correctly |
| The appliance does not operate | The earth fault switch is switched off | Switch on the earth fault switch |
| The appliance does not operate | The Child safety device operates | Refer to "Hob - Daily Use" chapter and “Child safety device” |
| The appliance does not operate | The appliance is not activated | Activate the appliance |
| The appliance does not operate | The clock is not set | Set the clock |
| The appliance does not operate | The "Automatic switch-off" is on | Refer to “Automatic switch-off” |
| The food boils or fries too slowly | The cookware is not correct for the heat conductivity | Use correct cookware with good heat conductivity |
| The signal clock does not work | The time is not set | Set a time |
| The oven does not heat up | The necessary settings are not set | Control the settings |
| The oven lamp does not operate | The oven lamp is defective | Replace the oven lamp |
| The display shows an error code that is not in this list | There is an electronic fault | • Deactivate the appliance with the house fuse or the safety switch in the fuse box and activate it again<br>• If the display shows the error code again, refer to the Customer Care Department |
| Sound is heard from the cooker after you deactivate it | The sound comes from the cooling fan which prevents the cooker electronics from becoming too hot | No action necessary |

| Problem | Possible cause | Remedy |
|---|---|---|
| E and number come on | There is an error in the appliance | Disconnect the appliance from the electrical supply for some time. Disconnect the fuse from the electrical system of the house. Connect again. If E comes on again, speak to the After Sales Service |
| The oven display shows **"SAFE"** | The Child safety device operates | Deactivate the Child safety device, refer to "Hob - Daily Use" chapter and "The child safety device" |
| The oven display shows **"LOC"** | The Lock operates | Deactivate the Lock, refer to "Hob - Daily Use" chapter and "Lock" |

# 13. INSTALLATION

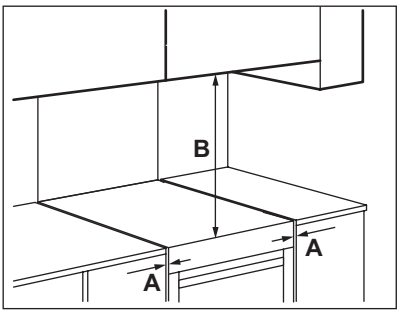
**WARNING!**
Refer to the Safety chapters.

## 13.1 Technical data

| Dimensions | |
|---|---|
| Height | 900 mm |
| Width | 596 mm |
| Depth | 600 mm |
| Top oven capacity | 40 l |
| Main oven capacity | 74 l |

## 13.2 Location of the appliance

You can install your freestanding appliance with cabinets on one or two sides and in the corner.

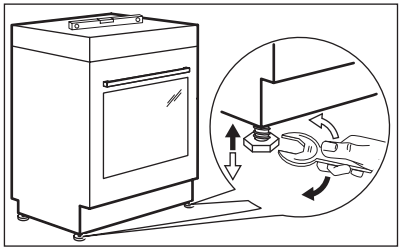



**Minimum distances**

| Dimension | mm |
|---|---|
| A | 2 |
| B | 685 |

## 13.3 Levelling

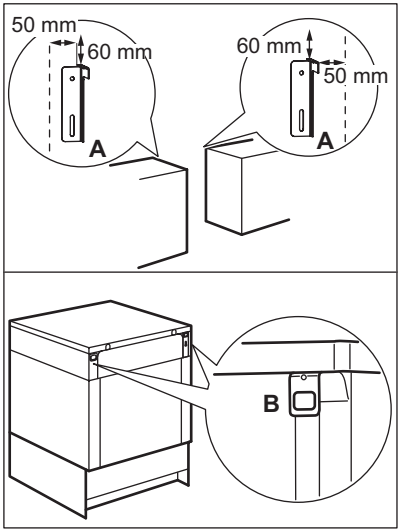
Use small feet on the bottom of appliance to set the appliance top surface level with other surfaces.



## 13.4 The anti-tilt protection

**CAUTION!**
You must install the anti-tilt protection. If you do not install it, the appliance can tilt.

Make sure you install the anti-tilt protection at the correct height.



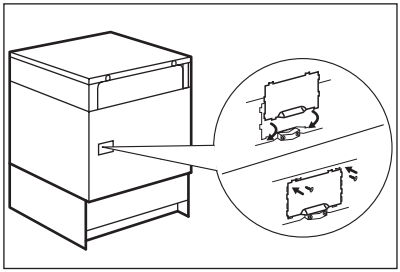

1. Set the correct height and area for the appliance before you attach the anti-tilt protection.
2. The anti-tilt protection has two parts (A+B). You can find the anti-tilt protection (B) on the right or left side of the rear wall of the appliance (See fig. 1). You must install the anti-tilt protection (A) on the wall. The distance of the hole of the anti-tilt protection (A) from the floor is about 816 mm. Make sure you install the anti-tilt protection (A) at the correct height. Screw it into the solid material or use applicable reinforcement.
3. Check that the anti-tilt protection fits minimum 20 mm into the hole in rear wall of the appliance (B) when you push the appliance (See fig. 2). Put the appliance in the middle of the space between the cupboards. If the space is larger than the width of the appliance, you must adjust the side measurement. Make sure that the surface behind the appliance is smooth.

## 13.5 Electrical installation

The manufacturer is not responsible if you do not follow the safety precautions from the chapter "Safety information".

This appliance is supplied without a main plug or a main cable.
Applicable cable types: H07 RN-F, H05 RN-F, H05 RRF, H05 VV-F, H05 V2V2-F (T90), H05 BB-F.

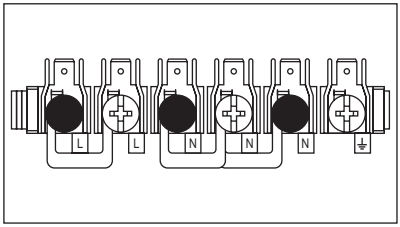
## 13.6 Covering terminal board



The recommended cross-section area is six square millimetres (6 mm²).
When you refit the mains terminal cover, make sure that the lower tabs are located inside the bottom edge of the aperture, before you fix the two screws into the top edge of the mains terminal cover.
Make sure that the cover is securely fastened.

To open the cover of terminal board obey the procedure in opposite sequence.

## 13.7 Terminal board




Make sure that the links are fitted as shown.

Do not remove blanking plates.

# 14. GB IE GREAT BRITAIN & IRELAND - GUARANTEE/ CUSTOMER SERVICE

## 14.1 Standard guarantee conditions:

We, Electrolux, undertake that if within 12 months of the date of the purchase this Electrolux appliance or any part thereof is proved to be defective by reason only of faulty workmanship or materials, we will, at our option repair or replace the same FREE OF CHARGE for labour, materials or carriage on condition that:

- Appliance has been correctly installed and used only on the electricity supply stated on the rating plate.
- Appliance has been used for normal domestic purposes only, in accordance with manufacturer's instructions.
- Appliance hasn't been serviced, maintained, repaired, taken apart or tampered with by person not authorised by us.
- Electrolux Service Force Centre must undertake all service work under this guarantee
- Any appliance or defective part replaced shall become the Company's property.
- This guarantee is in addition to your statutory and other legal rights.

## Exclusions

- Damage, calls resulting from transport, improper use, neglect, light bulbs, removable parts of glass, plastic.
- Costs for calls to put right appliance which is improperly installed, calls to appliances outside United Kingdom.
- Appliances found to be in use within a commercial environment, plus those which are subject to rental agreements.
- Products of Electrolux manufacturer that are not marketed by Electrolux

**Service and Spare Parts.**Please contact your local Service Force Centre: **08445 616 616**(Call will be routed to Service Force Centre covering your postcode area). For address of local Service Force Centre and further information, please visit: **www.serviceforce.co.uk** Before calling out an engineer, please ensure you have read the details under the heading "What to do if... / Troubleshooting". When you contact the Service Force Centre you will need to give the following details: Your name, address and postcode, your telephone number, clear concise details of the fault, model and serial number of the appliance (found on the rating plate), the purchase date. Please note a valid purchase receipt or guarantee documentation is required for in guarantee service calls.

**Customer Care.**Please contact our Customer Care Department: Electrolux Major Appliances, Addington Way, Luton, Bedfordshire, LU4 9QQ or visit our website at www.electrolux.co.uk

| Customer Care Department, | Tel: (Calls may be recorded for training purposes) |
|---|---|
| Electrolux | 08445 613 613 |
| AEG-Electrolux | 08445 611 611 |
| Zanussi-Electrolux | 08445 612 612 |

## For Customer Service in The Republic of Ireland please contact us at the address below:

Electrolux Group (Irl) Ltd, Long Mile Road, Dublin 12, Republic of Ireland Tel: +353 (0)1 4090751, Email: service.eid@electrolux.ie

# 15. EUROPEAN GUARANTEE

GB This appliance is guaranteed by Electrolux in each of the countries listed at the back of this user manual, for the period specified in the appliance guarantee or otherwise by law. If you move from one of these countries to another of the countries listed, the appliance guarantee will move with you subject to the following qualifications:-

- The appliance guarantee starts from the date you first purchased the appliance which will be evidenced by production of a valid purchase document issued by the seller of the appliance.
- The appliance guarantee is for the same period and to the same extent for labour and parts as exists in your new country of residence for this particular model or range of appliances.
- The appliance guarantee is personal to the original purchaser of the appliance and cannot be transferred to another user.
- The appliance is installed and used in accordance with instructions issued by Electrolux and is only used within the home, i.e. is not used for commercial purposes.
- The appliance is installed in accordance with all relevant regulations in force within your new country of residence.

The provisions of this European Guarantee do not affect any of the rights granted to you by law.

# 16. WWW.ELECTROLUX.COM

| | | |
|---|---|---|
| Albania | +355 4 261 450 | Rruga "Kavajës", ish-parku autobuzëve, Tiranë |
| Belgique/België/Belgien | +32 2 7162444 | Raketstraat 40, 1130 Brussel/Bruxelles |
| Česká Republika | +420 261 302 261 | Budějovická 3, Praha 4, 140 21 |
| Danmark | +45 70 11 74 00 | Strevelinsvej 38-40, 7000 Fredericia |
| Deutschland | +49 180 32 26 622 | Fürther Str. 246, 90429 Nürnberg |
| Eesti | +37 2 66 50 030 | Pärnu mnt. 153, 11624 Tallinn |
| España | +34 902 11 63 88 | Carretera M-300, Km. 29,900 Alcalá de Henares Madrid |
| France | 08 92 68 24 33 (0.34€/min) | www.electrolux.fr |
| Great Britain | +44 8445 616 616 | Addington Way, Luton, Bedfordshire LU4 9QQ |
| Hellas | +30 23 10 56 19 70 | 4, Limnou Str., 54627 Thessaloniki |
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| Latvija | +371 67313626 | Kr. Barona iela 130/2, LV-1012, Riga |
| Lietuva | +370 5 278 06 03 | Ozo 10a, LT-08200 Vilnius |
| Luxembourg | +352 42 431 301 | Rue de Bitbourg, 7, L-1273 Hamm |
| Magyarország | (06-1)467-3205 +361 252 1773 | H-1142 Budapest XIV, Erzsébet Királyné útja 87 |
| Nederland | +31 17 24 68 300 | Vennootsweg 1, 2404 CG - Alphen aan den Rijn |
| Norge | +47 81 5 30 222 | Risløkkvn. 2 , 0508 Oslo |
| Österreich | 0810 955030 | Herziggasse 9, 1230 Wien |

| | | |
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| Portugal | +35 12 14 40 39 39 | Quinta da Fonte - Edifício Gonçalves Zarco - Q 35 -2774-518 Paço de Arcos |
| Romania | +40 21 451 20 30 | Str. Garii Progresului 2, S4, 040671 RO |
| Schweiz - Suisse - Svizzera | 0848 848 111 | Industriestrasse 10, CH-5506 Mägenwil |
| Slovenija | +38 61 24 25 731 | Gerbičeva ulica 110, 1000 Ljubljana |
| Slovensko | +421 2 32 14 13 34-5 | Electrolux Slovakia s.r.o., Electrolux Domáce spotrebiče SK, Galvaniho 17/B, 821 04 Bratislava |
| Suomi | 030 600 5200 Lankapuhelinverkosta 0,0828€/puhelu+0,032€/min Matkapuhelinverkosta 0,192€/min | |
| Sverige | +46 (0)771 76 76 76 | Electrolux Service, S:t Göransgatan 143, S-105 45 Stockholm |
| Türkiye | +90 21 22 93 10 25 | Tarlabaşı caddesi no : 35 Taksim İstanbul |
| Россия | 8-800-200-3589 | 129090 Москва, Олимпийский проспект, 16, БЦ "Олимпик" |
| Україна | +380 44 586 20 60 | 04074 Київ, вул.Автозаводська, 2а, БЦ "Алкон" |

# 17. ENVIRONMENT CONCERNS

Recycle the materials with the symbol ♺ . Put the packaging in applicable containers to recycle it. Help protect the environment and human health and to recycle waste of electrical and electronic appliances. Do not dispose appliances marked with the symbol with the household waste. Return the product to your local recycling facility or contact your municipal office.

www.aeg.com/shop

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